



MN
Domaine
Michel NOËLLAT

Appellation

Appellation 1^{er} Cru

Locality: *Les Noirots*

Grape Variety

100 % Pinot Noir

Serving Temperature

13° to 15°

Winemaking

Manual harvests, 100 % destemmed

An initial cold pre-fermentation phase for 3 to 5 days

Next a fermentation in stainless steel temperature regulated vats for 18 to 20 days

Aged for 14 months in 50% new oak barrels

Bottled by the Domaine

Vineyards

0,10 hectares, with the vines averaging 40 years of age

A clay-limestone soil

Tasting Notes



Fresh and deep coloring



A « vertical » vintage, resolutely floral. Notes of fresh roses, a delicate touch



The finish is long and vapory. Saline and fresh.

Gastronomy

To be enjoyed with lamb or poultry

Ageing

Between 8 to 10 years depending upon storage conditions



Propriétaire récoltant à Vosne-Romanée

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